TEMPORARY FOOD SERVICE GUIDELINES
Rules for preparing and serving food at temporary events

Source and Condition of Food
• Food for sale to the public must not be made or brought from home
• Food shall be safe, unadulterated, and honestly presented
• Food must be stored off the ground at all times
• Food must be prepared on-site or at a permitted facility

Cold Hold
• Food that requires refrigeration must be held at 41º F or below
• If frozen, food must be thawed in the refrigerator or cooked from frozen
• Food must not be thawed at room temperature

Hot Hold
• Once food products are cooked, they must be held at 135º F or above at all times
• A thermometer is required that measures 0-220º F, and a tip-sensitive thermometer is required for thin foods like hamburger patties and tomato slices

Required Cook Temperatures
• Pork, Whole Meat: 145º F
• Ground Meat, Eggs: 155º F
• Poultry, Stuffed items: 165º F
• Cooled, reheated food: 165º F
• Canned/bagged RTE food: 135º F

Food Handler Health
• Sick employees may not handle food
• Cuts, burns, boils, or skin infections must be completely covered with a tight-fitting bandage and, if on the hands, gloves

Required Hand Washing Equipment
Handwashing station required:
• Insulated container with hands-free spigot
• Container filled with clean, warm water (at least 100º F)
• Station stocked with soap, paper towels, trash can, and wastewater collection bucket
• Commercial handwashing stations are allowed
Handwashing Required
Handwashing required:
• After touching bare skin or hair,
• After using restroom
• After coughing, sneezing, smoking, or eating
• After handling soiled equipment, utensils, or trash
• After doing anything that may contaminate hands
• When changing gloves

How to Wash Hands
• Lather hands and arms with soap and warm water
• Vigorously scrub for 20 seconds
• Rinse with clean water
• Dry with paper towels
• Do not don gloves without a handwash

A Note About Hand Sanitizers
• NOT a replacement for hand washing
• Should be used only after washing hands
• Allow sanitizer to dry before touching food

Good Hygienic Practices
• No eating or smoking in food preparation area
• Food employee drinks must be contained in a sturdy container with lid and straw
• Food employee drinks must be stored below or away from food and food contact surfaces
• If bottled water is used, employees must wash hands after drinking

Handling Ready-to-Eat Foods
Avoid bare-hand contact with food:
• Use tongs, deli tissues, or spatulas
• Use gloves, after a proper handwash
• Use dispensing equipment
• Bring pre-packaged food to the event

Glove Use
• Change gloves when switching tasks, such as working with raw food, then cooked food
• Wash hands before donning gloves
• Discard gloves when damaged or soiled
• Change gloves when they become contaminated
Protection of Food
• Cover food to prevent contamination
• Control insects, especially flies
• Animals are not allowed in food preparation/serving areas.

Washing Equipment/Utensils
Three containers required:
• Soapy, hot wash water
• Clean, clear rinse water
• Bleach water for sanitizing (1 capful bleach per gallon)
• Sanitizer test strips required
• The 3 containers are not necessary if no equipment is washed and extra utensils provided in case some become contaminated

Wastewater / Grease
• All waste water must be collected and disposed of through the sanitary sewer system. DO NOT dispose of waste water on ground or in storm drains
• All grease/oil must be disposed of in marked grease barrels provided at event
• If no grease/oil barrels are provided, grease/oil must be disposed of properly, NOT on ground, in sewer, or in storm drains

Toxic Items (Cleaners, Etc.)
• Spray bottles must be clearly labeled with common name of chemical (bleach, sanitizer, glass cleaner, etc)
• Do not use toxic material containers for food
• Do not use food containers for toxic items

Questions?
Contact us at https://lemonadeday.org/lubbock/contact